

MAJESTY OF THE SEAS

2 FEB 04 - CAS

INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE CALIBRATION OF THE DISTRIBUTION ANALYZER CHART-RECORDER WAS NOT RECORDED ON A DAILY BASIS. AS PER THE ENGINEER ONLY ADJUSTMENTS ARE RECORDED.

Recommendation: 5.5.1.2.1 The halogen analyzer-chart recorder shall be properly maintained, operated, and calibrated daily in accordance with the manufacturer's instructions. 5.5.1.2.2 The calibration shall be recorded on the chart or in a log book.

Corrective Action. Calibration recorded on a daily basis.

Site: POTABLE WATER

Deduction Status: N

Violation: THE BACK-UP PUMPS FOR THE DISTRIBUTION SYSTEM, UPPER AND LOWER LOOPS, WERE NOT SET TO SWITCH ON AUTOMATICALLY SHOULD THE PRIMARY PUMPS FAIL.

Recommendation: 5.4.1.2.3 At least one backup halogen pump shall be available with automatic switchover to maintain the free residual halogen in the event that the primary pump fails.

Corrective Action: Chief Electrician working on solution.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE RECORDS FOR THE CLEANING AND DISINFECTION OF THE POTABLE WATER TANKS WAS NOT CONSISTENT.

Recommendation: 5.3.4.1.2 Potable water tanks shall be inspected, cleaned, and disinfected during dry docks and wet docks, or every 2 years, whichever is less. 5.3.4.1.3 Documentation of the cleaning shall be maintained for 12 months and shall be available to the VSP for review during inspections.

Corrective Action: Procedure for Record keeping has been changed.

Site: VEGETABLE PREPARATION

Deduction Status: N

Violation: A THREADED HOSE BIB CONNECTION WAS NOTED AT THE PREPARATION SINK WITHOUT A BACKFLOW PREVENTION DEVICE.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross-connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps.

Corrective Action: Threaded section has been removed.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: WHIRLPOOL SPA

Deduction Status: N

Violation: A CORE SAMPLE WAS NOT USED FOR THE SEDIMENTATION TESTS. AS PER THE ENGINEER A HANDFUL OF SAND WAS USED TO PERFORM THESE TESTS.

Recommendation: 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.

Corrective Action: A proper tool has been provided to take core samples.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: SCHOONER BAR

Deduction Status: N

Violation: A BAG OF DRINK MIX WAS STORED UNDER THE CONDENSER UNIT IN THE DRIP PAN IN THE WALK-IN REFRIGERATOR.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Corrective Action : This was removed during inspection

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: MAIN GALLEY

Deduction Status: N

Violation: THE HARD SEALANT ON THE BACKPLATE OF THE MEAT SLICER WAS CHIPPED.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Corrective Action: This was repaired.

Site: WINDJAMMER GALLEY

Deduction Status: N

Violation: THE FOOD CONTACT SURFACES OF THE STARBOARD AFT FRYER WERE DIFFICULT TO CLEAN DUE TO SLOTTED FASTENERS AND RIVETS.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Corrective Action : A better cleaning schedule is in place and the slotted rivets and fasteners will be replaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: WINDJAMMER HOT GALLEY

Deduction Status: Y

Violation: THE LABEL FOR THE GROOVED GRILL WAS PEELING OFF, MAKING THIS AREA DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Corrective Action : This has been removed

Site: WINDJAMMER OUTSIDE BEVERAGE

Deduction Status: Y

Violation: THE AREA AROUND THE ICE CHUTE AT THE ICE DISPENSER HAD DAMAGED WET INSULATION MATERIAL.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Corrective Action: The damaged insulation was changed.

Site: WINDJAMMER HOT GALLEY

Deduction Status: Y

Violation: EXCESSIVE SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE BLODGETT OVENS MAKING THESE AREAS DIFFICULT TO CLEAN. **Corrective Action: Ongoing Maintenance in conjunction with Chief Officer and Exec. Chef. This has been removed.**

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: GAPS, SEAMS, CREVICES, AND OTHER DIFFICULT TO CLEAN FEATURES WERE NOTED ON THE NON-FOOD CONTACT SURFACES THROUGHOUT THE FOOD SERVICE AREAS.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Corrective Action: Continuous and ongoing Maintenance Program in place.

Site: MAIN GALLEY

Deduction Status: Y

Violation: EXCESSIVE AND PEELING SEALANT WAS NOTED ON THE BACK OF THE SALAMANDER IN THE HOT GALLEY.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Corrective Action : Ongoing Maintenance in conjunction with Chief Officer and Exec. Chef. This has been removed.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: WINDJAMMER POTWASH

Deduction Status: N

Violation: THE WASH AND RINSE PRESSURES WERE NOT RECORDED ON THE DATA PLATE.

Recommendation: 7.5.2.2.3 A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the: (1) Temperatures required for washing, rinsing, and sanitizing; (2) Pressure required for the fresh water sanitizing rinse; and (3) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

Corrective Action: New Data plate with Wash and Rinse pressure provided.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: MAIN GALLEY

Deduction Status: N

Violation: SEVERAL PANS WERE SOILED AND STORED AS CLEAN IN THE POTWASH.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Corrective Action : More care being initiated so that all equipment is properly checked before being placed back to the clean sections

Site: SCHOONER BAR

Deduction Status: N

Violation: TWO CUPS AND THREE DRINK STRAINERS WERE SOILED AND STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Corrective Action : More care being initiated so that all equipment is properly checked before being placed back to the clean sections

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: OFFICER'S MESS DISHWASH

Deduction Status: N

Violation: THREE STACKS OF PLATES WERE NOT STORED COVERED OR INVERTED.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Corrective Action : This has been corrected all plates now stored inverted

Site: WINDJAMMER OUTSIDE BEVERAGE STATION

Deduction Status: N

Violation: THE PLASTIC CUPS WERE PLACED OUT FOR USE WHILE STILL WET. THESE CUPS WERE STACKED WHILE STILL WET.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Corrective Action : Cups are air dried and placed on trays not stacked

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: WINDJAMMER HOT GALLEY

Deduction Status: Y

Violation: PEELING PAINT AND CORROSION WERE NOTED IN THE SCUPPERS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Corrective Action: Ongoing Maintenance in conjunction with Chief Officer and Exec. Chef.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: CRACKED AND BROKEN DECK TILES, RECESSED GROUT, AND GAPS AND PEELING SEALANT ON THE BULKHEADS AND DECKHEADS WERE NOTED THROUGHOUT THE FOOD SERVICE AREAS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Corrective Action: Continuous and ongoing Maintenance Program in place.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: CREW MESS DISHWASH

Deduction Status: N

Violation: ONE LIGHT WAS NOT FUNCTIONING AT THE CLEAN END OF THE DISHWASH MACHINE. THE LIGHT LEVEL IN THIS AREA DID NOT APPEAR TO BE ADEQUATE.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Corrective Action : This has been replaced

Site: WINDJAMMER OUTSIDE BUFFET

Deduction Status: N

Violation: THE BULBS OVER THE BUFFET WERE NOT SHIELDED OR SHATTER-RESISTANT.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Corrective Action: Shields are being installed.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel	0

Site: BLUE SKY LOUNGE BAR

Deduction Status: N

Violation: A PAIR OF SUNGLASSES WAS STORED ON TOP OF THE ICE DISPENSER.

Recommendation: 7.7.7.1.1 Only articles necessary for the food service operation shall be stored in food preparation, food storage, and warewashing areas.

Corrective Action : This was removed.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	2

Site: VENTILATION

Deduction Status: Y

Violation: THE CONDENSATE COLLECTION DRAIN PANS WERE NOT ACCESSIBLE FOR INSPECTION OR CLEANING.

Recommendation: 9.2.1.1.1 Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.

Corrective Action: Vendor was contacted to help with solution and will notify us.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: MAJESTY OF THE SEAS - CAS - 2/2/2004.

Recommendation: